

**The
Nordhoff
Guild
Cook Book**

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NORDHOFF GUILD COOK BOOK

Sold for the Benefit of the

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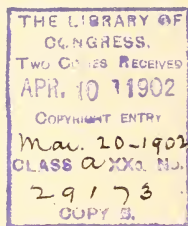
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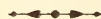
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PREFACE

MANY REQUESTS HAVING BEEN MADE THE MEMBERS OF THE NORDHOFF GUILD FOR THEIR RECIPES, GREAT PLEASURE IS TAKEN IN PRESENTING THEM FOR THE BENEFIT OF THE NATIONAL HOMOEOPATHIC HOSPITAL.

THE MATERIAL IS NOT COMPREHENSIVE IN ANY DEGREE, AND NO CLAIM IS MADE THAT ALL THE RECIPES ARE ORIGINAL, BUT AS EACH ONE HAS BEEN A FAVORITE IN SOME HOUSEHOLD OF OUR ORGANIZATION, A JUSTIFIABLE CONFIDENCE IS EXPRESSED IN GIVING THEM IN THIS FORM FOR THE USE OF OUR FRIENDS AND THE GENERAL PUBLIC.

Weights and Measures



Four teaspoonfuls of liquid	One tablespoonful
Four tablespoonfuls of liquid . . .	One half gill, or one wine glassful
Two tablespoonfuls of liquid	One ounce
One cup, medium size	One half pint
One pint sifted flour	One half pound
Two cups granulated sugar	One pound
Two and a half cups pulverized sugar	One pound
One tablespoonful butter	One ounce
One cup butter	One half pound
Butter size of an egg	Two ounces

SOUPS.

SOUP STOCK.

One-half shin of beef, one pound of knuckle of veal (optional), two large onions, one carrot, one small turnip, some parsley and celery tops, one-half teaspoonful Worcestershire sauce. Brown meat and vegetables (but not the greens) in butter, add three quarts of cold water, salt, red pepper to taste, and a lump of sugar browned in iron spoon over the fire. Reduce one-half by slow boiling—say four hours—and strain through sieve.

BLACK BEAN SOUP.

Soak one pint of beans over night. Next morning drain the water off, cover with cold water, bring to the boiling point and drain again. To a pint of beans add two quarts of water and simmer gently for one hour. Then add an onion with half a dozen cloves stuck in it, one bay leaf and one teaspoonful of celery salt. Cook slowly another hour and press through a sieve; add one tablespoonful of butter, return the mixture to the fire, and if too thick add a little boiling water; add salt and pepper to taste. Cut two hard boiled eggs and one lemon into slices, put into tureen with one tablespoonful of chopped parsley, pour the boiling soup over them and serve with croûtons.

CORN SOUP.

Drain the liquor from a can of cornlet or corn. Add to the corn one pint of boiling water, and let it simmer for fifteen minutes. Put one pint of milk and a small slice of onion in a double boiler to scald and add the corn. Strain through a fine sieve. Return the mixture to the boiler, add two tablespoonfuls of butter and two tablespoonfuls of flour which have been well blended. Season with salt and pepper to taste, boil ten minutes and serve at once. The onion may be omitted.

CREAM OF CELERY SOUP.

Take three heads of celery, wash and cut into small pieces. Cover with one quart of water and cook slowly one hour, then press through a colander. Put one quart of milk on to boil in a double boiler and add the celery. Rub together three tablespoonfuls of butter and three of flour, add to the boiling soup, and stir constantly until thick and smooth. Add a teaspoonful and a half of salt and a dash of pepper and serve at once.

POTATO SOUP.

Peel and slice one dozen potatoes and boil fifteen minutes. Drain off the water and return the potatoes to the fire with two quarts of cold water, half an onion minced, sprig of parsley, one bay leaf and one stalk of celery. Boil for an hour, then rub through the colander, and return the strained contents of the soup pot to

the fire. Bring to a boil, and stir in one tablespoonful butter rubbed smooth with one tablespoonful flour. Season with salt and pepper and pour into the tureen, then add one cup of milk which has been heated in a separate vessel.

PARKER HOUSE (BOSTON) TOMATO SOUP.

Three pints of good beef stock, half a carrot, half a turnip, one small onion, one quart tomatoes. Peel and cut vegetables in pieces, boil all together one hour, strain through colander. Put two and a half ounces butter in a pan, heat till light brown, take off fire and add one and a half tablespoonfuls flour; while hot mix well, stirring into this one cup of the soup. Then return all to the soup, boil and skim five minutes.

TOMATO SOUP.

Slice three onions and fry in butter till a rich brown, then add six tablespoonfuls cornstarch, salt and pepper (both cayenne and black), to taste. Add these to one peck ripe tomatoes cut in small pieces; boil all together till very soft then strain through coarse sieve. Season with cloves and allspice and add one cup brown sugar. Then add two quarts water and again bring to a boil and can while hot. This will keep all winter.

FISH.

BAKED BLUE FISH.

Put fish in pan with a sliced lemon, two sliced onions and a quarter pound butter, a teaspoonful Harvey or Worcestershire sauce, and pepper and salt. Baste frequently. For two-pound fish, bake about thirty-five minutes; when nearly done add a wine glass of sherry and serve this gravy poured over the fish.

BOSTON FISH BALLS.

Pour boiling water on one coffee-cup of finely shredded codfish and eight good sized potatoes; boil half an hour. Mash while hot; then add one egg, one tablespoonful butter and a little pepper. Form in balls and drop into boiling salt pork fat for one minute.

CLAM CHOWDER.

One quart clams, four large potatoes, one onion, one-half pound pork, one pint of milk, butter size of an egg, two large tablespoonfuls flour, one-half pound hard tack. Drain the clams; cut the pork into dice and fry in butter with the onion chopped very fine. When the pork is brown and crisp stir in the flour, and as it thickens add the milk and water until you have a quart. In the meantime, have the potatoes sliced and boiling slowly in a quart of water; then add the thick-

ened gravy, the clams which must be chopped fine, and the hard tack. Season with salt and pepper and cook all together fifteen minutes.

FISH CHOWDER.

Four pounds haddock, five medium sized potatoes, one onion, two quarts milk, salt, pepper, and butter to taste. Clean and cut fish into pieces; slice potatoes and onions, add to fish, and cover with hot water. Cook until tender. Heat milk, butter, pepper and salt in a separate saucepan, and pour over the fish when ready to serve. Lay Boston crackers over the top. This will serve twelve people.

COURT BOUILLON.

Into a porcelain or granite kettle, put a small piece of butter with a tablespoonful of flour, which let brown. Add a little chopped onion, thyme, parsley, two whole cloves, a tablespoonful of Worcestershire sauce and the juice of a small lemon. On this lay your fish (sheep's head is the best for this dish), and pour over it enough boiling water to cover the fish. Season with pepper and salt to taste. Serve hot.

SCALLOPED CLAMS.

To one quart of clams use fourteen Boston crackers rolled fine. Butter the dish liberally, and put a layer of cracker wet with the clam liquor, then a layer of

clams seasoned with pepper and dotted with butter, and so on until dish is filled. Wet the top layer with milk. Bake one hour in a moderate oven.

***DEVILED CRABS.**

Twelve crabs, one-half pint cream, two tablespoonfuls flour, quarter of a nutmeg grated, yolks of four hard-boiled eggs, one tablespoonful salt, one tablespoonful butter, one tablespoonful chopped parsley, salt and cayenne to taste. Put the crabs in boiling water, add the salt and put the kettle over a brisk fire. Boil thirty minutes, drain and pick out all the meat. Put the cream on to boil; rub the butter and flour together and add to the boiling cream; stir and cook for two minutes. Take from the fire and add the crab meat, the yolks of the hard-boiled eggs mashed fine, the parsley, nutmeg, salt and cayenne. Clean the upper shells of the crabs, fill them with the mixture, brush over with beaten egg, cover with bread crumbs and put in a quick oven to brown.

INDIAN TIMBALES.

Melt two ounces butter and one ounce flour together, when smooth add one-half pint water. Boil a few minutes and add to it a few drops of lemon juice, a dash of cayenne and one ounce of curry powder. Take from the fire, let it cool, and stir in one-half ounce of gelatine dissolved in a very little hot water. When it begins to

set, stir into it any cold cooked fish flaked in small pieces. Put the mixture into small moulds and when ready to serve, garnish with sliced cucumber.

LOBSTER À LA NEWBURG, NO. 1.

Cut the meat of one large lobster into pieces about an inch long. Put into saucepan with one ounce of the best butter, a pinch of salt, a little red pepper, and two or three truffles cut in small pieces, and cook five minutes; then add a wine glass of madeira wine and cook three minutes. Beat the yolks of three eggs, add half a pint of cream, stir this in gently and pan into a hot dish.

LOBSTER À LA NEWBURG, NO. 2.

Put a cup of cream, the beaten yolks of three eggs and two tablespoonfuls of sherry into the saucepan, and cook till thick as heavy cream, stirring all the time; then add the meat of one large lobster, and when thoroughly heated through serve at once.

CREAMED OYSTERS.

Put one quart of oysters over fire in their own liquor and cook until edges curl. Take from fire and drain through colander. Put in double boiler one cup cream, when hot add one tablespoonful melted butter thickened with one tablespoonful flour. Cook until smooth and thick, then add oysters and cook five minutes. If you use

milk instead of cream use more butter, it is just as good. I add to my oysters two or three blades of mace just as they are dished. Be careful that the milk is not boiling when you add the thickening, as it is apt to curdle.

ESCALLOPED OYSTERS.

Drain the oysters very dry. Prepare in a bowl the necessary amount of bread crumbs seasoned with salt, pepper, and a generous lump butter rubbed through them. Begin filling the buttered baking dish with a layer of oysters, salt and pepper, then a layer of bread crumbs, and so on until all are in, crumbs on top well dotted with butter. Bake one-half hour in a hot oven; if the oysters are very large, a little longer, and cover when the top is nicely browned.

PANNED OYSTERS.

One quart oysters, one dozen rounds toasted bread, two tablespoonfuls butter, pepper and salt. Butter a dozen small patty pans or china "nappies;" cut the rounds of toast to fit these, and lay one in the bottom of each, buttering them lightly and moistening each with oyster liquor. Fill the pans with oysters, dot with bits of butter, sprinkle with pepper and salt, add a little oyster liquor and cover with chopped parsley. Set in a steady oven until the oysters curl and serve in the pans.

PICKLED OYSTERS,

Drain one gallon oysters and set the liquor aside. Have ready upon the stove a pot of water ; let it come to a boil, put in the oysters and stir them gently with a skimmer until the gills open and the oysters look plump and white. Throw them for a few moments into cold water, then drain through a colander. Put your liquor on to boil, strain it on to a tablespoonful of allspice, same of pepper grains, same of salt, and a few blades of mace. Take from the fire ; when cool, add a teacupful of vinegar and pour over the oysters. They should stand three or four hours before they are served.

"AUGUSTINE'S" PHILADELPHIA STEWED OYSTERS.

Take fifty oysters, scald, and drain them through a colander ; melt one-half pound sweet butter, add two tablespoonfuls flour, simmer eight or ten minutes over slow fire, add the oysters with some of the strained liquor, one-half pint cream, salt, red pepper and a blade of mace. Simmer ten minutes but do not let it boil ; then add the yolks of three eggs with the juice of one-half lemon. Serve hot.

SCALLOPED FISH.

Boil two pounds of fresh cod in one cup of vinegar, three cups of water, half a cup sugar, one tablespoonful mustard, salt and pepper to taste. When cold, pick fine, add one cup bread crumbs, three-quarters of a cup but-

ter, one cup cream and add more milk to make it moist. Cover with bread crumbs dotted with butter, and bake ten or fifteen minutes in shells or a dish.

*** SHAD ROES IN AMBUSH.**

Two shad roes, four hard boiled eggs, one cup milk, one tablespoonful flour, two teaspoonfuls butter, pepper and salt to taste. Lay the roes in boiling water and let them simmer for twenty minutes. Drain this off, pour cold water on them and let them stand in this for ten minutes; then take them out and set them aside until wanted. Separate the boiled eggs, chop the whites coarsely and rub the yolks through a sieve. Make a white sauce by heating the milk and thickening it with the butter and flour rubbed together. Mash the roes to pieces with the back of a spoon, stir them into half the white sauce, season and pour into a pudding dish. Mix the whites of the eggs with the rest of the sauce, and cover the roes with this; strew the powdered yolks over the top. Cover closely and set in a hot oven for three minutes.

SMELTS ON TOAST.

Dip the smelts in lemon juice, roll in cracker dust, fry in hot lard until a light brown, and serve on squares of toast garnished with water cress and slices of lemon

MEATS.

ROLLED STEAK.

Order a round steak less than an inch thick. Have your butcher beat it hard with the flat of his cleaver, and score it yourself across both ways with a sharp knife. Spread it thickly with a forcemeat made of chopped salt pork and bread crumbs, seasoned with pepper, salt, thyme, sweet marjoram, parsley, and a little finely minced onion. Roll the steak tightly and tie with twine. Lay it in a dripping pan half filled with boiling water, cover it closely and cook two hours, turning two or three times. Serve with the thickened gravy poured around it. Remove the twine before sending to table, and in carving slice across the end.

BEEF LOAF.

Three pounds beef and one-half pound pork—chopped very fine—six rolled crackers, one egg, one-half cup milk, one tablespoonful butter, one teaspoonful salt, one teaspoonful sage. Bake one and one-half hours and cover while baking.

VEAL LOAF.

Two pounds veal, one-half pound pickled pork, one egg well beaten, four small crackers rolled fine, one teaspoonful salt, one-half teaspoonful sage, pepper to taste. Chop the uncooked veal and pork very fine and add to

them all the other ingredients. Make into a loaf and bake one hour in a slow oven, having buttered it on top, and put one-fourth inch water in the pan. Baste occasionally.

*BOUDINS.

Put into a saucepan one gill of stock and two tablespoonfuls stale bread crumbs; bring to boiling point, add one tablespoonful butter and one pint of finely chopped meat. Beat two eggs without separating, take the mixture from the fire and stir in the eggs, then add one teaspoonful salt, a dash of red pepper and one tablespoonful chopped parsley. Put the mixture into greased custard cups, stand in a baking dish half filled with boiling water and bake twenty minutes. Serve with either tomato or Béchamel sauce.

CALF'S TONGUE.

Place the tongue in cold water to boil, add three bay leaves, two onions, one-half glass vinegar, some whole pepper and salt to taste. Boil slowly three hours. Serve with a sauce made of one coffee-cup soup stock thickened with one tablespoonful flour; add a tablespoonful butter, a wine glass of sherry, one tablespoonful chopped pickles and capers, season to taste and serve very hot.

SWEETBREADS AND MUSHROOMS.

Parboil sweetbreads till tender, cut in pieces about two inches square. Cook one pint mushrooms whole in

a coffee-cupful milk, one tablespoonful butter, pepper and salt to taste. Make a rich cream sauce and season with a few drops of Parisian essence. Take out mushrooms one by one and strain the liquor into this sauce, then add mushrooms and sweetbreads. Heat all together, adding one tablespoonful white wine or sherry.

HAM PATTIES.

One pint of ground cooked ham ; mix with two parts of bread crumbs, moisten with milk, salt and pepper to taste. Put the mixture in greased gem pans, break one egg over each, sprinkle the top thickly with crumbs and bake until brown.

CHICKEN CROQUETTES.

Three-quarters pound chicken, salt, pepper, one tablespoonful lemon juice, one teaspoonful onion juice, one-quarter teaspoonful celery seed, a little parsley, yolks of two hard boiled eggs. Chop the meat rather coarsely, using both white and dark meat ; then add one pint cream sauce. For the sauce, warm two tablespoonfuls butter in a pan with three heaping tablespoonfuls flour ; when thoroughly mixed add gradually one pint milk, stirring all the time until smooth ; add to the chicken while hot. Take out in tablespoonfuls—while warm—on to a board spread with bread crumbs ; roll the croquettes in the crumbs into a round shape. Take two eggs and two tablespoonfuls water, do not beat but mix them

thoroughly, and season with salt and pepper. Dip the croquettes in the egg, then roll in the crumbs again and fry in boiling fat.

CHICKEN WITH RICE.

Press boiled rice well seasoned into a square pan : when cold and firm, cut in slices and fry crisp and brown. Pile creamed chicken on the slices adding a little curry if liked.

CHICKEN TERRAPIN.

Boil one chicken and cut up without skin or fat. Take one pint of rich milk, one stalk of celery chopped fine, and a little parsley. When boiling, put in a heaping tablespoonful of butter rubbed smooth with two tablespoonfuls of flour to thicken. Add the chicken with a small can of mushrooms, and just before serving add a teacupful wine. If you use cream instead of milk, use less butter.

* JELLIED CHICKEN.

One four-pound chicken, one bay leaf, one blade of mace, three hard boiled eggs, one small onion, three whole cloves, one-quarter box gelatine, salt and pepper to taste. Clean the chicken and cut it up as for fricasee. Put it on to cook with the onion, bay leaf, cloves, mace and pepper. Simmer slowly until tender ; when done cut the chicken from the bones in nice pieces, ejecting all the skin. Put the bones and skin back into

the kettle and simmer one hour longer. Cover the gelatine with cold water and soak an hour. Add to the liquor, stir over the fire about one minute and strain. There should be about one and a half pints of liquor when done. The next day take all the fat from the top of the jelly, stand on the fire to melt, then pour into a square mould about one-half pint and place on the ice to harden. When set, put a layer of chicken on top of the jelly, then slices of the hard-boiled eggs, sprinkle lightly with salt and pepper, then more chicken, and so on until all is used. Now pour over this the remainder of the jelly, which should be cold, but still liquid. When set and ready to serve, garnish with parsley.

SAUCES.

* BÉCHAMEL SAUCE.

Put one tablespoonful of flour and one of butter into a saucepan, and melt without browning; add one gill of stock and one gill of cream, stir until boiling. Then add the yolk of one egg slightly beaten, half a teaspoonful of salt and one-fourth teaspoonful pepper.

BROWN MUSHROOM SAUCE.

Rub together one tablespoonful of butter and one of flour, add half a pint of stock. Stir until it comes to the boiling point, and add a half teaspoonful of salt, a salt-spoon of pepper, and a teaspoonful of kitchen bouquet. Add a can of mushrooms which have been drained, and leave long enough to blend so the flavor of the mushrooms will be in the sauce.

CRANBERRY FRAPPE.

Two quarts of cranberries, one quart water, one pint sugar. Stew cranberries until tender. Strain, add sugar and freeze. This is delicious with turkey.

* CHESTNUT SAUCE.

One pint Spanish chestnuts, one pint stock, one large tablespoonful butter, one tablespoonful flour, salt and pepper to taste. Roast the chestnuts, peel, mash fine. Melt the butter and stir till a dark brown. Then add the flour, mix well; add the stock and chestnuts, stir *continually* until it boils; add the salt and pepper.

*** CREAM SAUCE WITH MUSHROOMS.**

One tablespoonful flour, one tablespoonful butter, one-half pint cream or milk, one-half teaspoonful salt, two dashes of pepper, one cup fresh mushrooms chopped fine, or one can mushrooms. Melt the butter, being careful not to brown it; add the flour, mix until smooth then add the cream or milk, stir continually until it boils; add salt and pepper and the mushrooms, and cook over boiling water ten minutes.

CURRENT JELLY SAUCE.

Blend a tablespoonful of cold dry mustard with four tablespoonfuls of current jelly. This was a favorite recipe of the late Juliet Corson, and is a perfect sauce for broiled venison or any game.

MINT SAUCE.

Chop a bunch of mint very fine, put it in a bowl and rub into it a saltspoonful of salt, half as much pepper, and a tablespoonful of white sugar. When well mixed, add by degrees three tablespoonfuls of vinegar.

*** TOMATO SAUCE.**

Put one pint of stewed tomatoes in a saucepan with one small onion, one bay leaf, one sprig of parsley, one blade of mace, and simmer slowly for fifteen minutes. Melt one tablespoonful of butter, add to it one tablespoonful of flour and mix until smooth. Press the tomatoes through a sieve, add them to the butter and flour, stir until it boils, add salt and pepper to taste.

VEGETABLES.

* ASPARAGUS ROLLS.

One quart asparagus tips, nine stale breakfast rolls, one pint milk, four eggs, one large tablespoonful butter, salt and black pepper to taste. Wash the asparagus tips, boil fifteen minutes and drain. Cut the tops off the rolls, take out the crumb, then set them in the oven to dry. Put the milk on to boil in a double boiler; beat the eggs until light, then stir them in the boiling milk until it begins to thicken. Add the butter, salt and pepper, and take from the fire. Chop the asparagus tips, then add them to the milk. Take the rolls from the oven, fill them with this mixture, put on the tops and serve hot.

CAULIFLOWER AU GRATIN.

Tie the cauliflower up in a piece of cheese cloth, plunge it in a pot of boiling water, and cook fast for from twenty minutes to half an hour. When done, cut the sprays apart and place them in a buttered pudding dish. Pour over them a cupful of drawn butter, pepper and salt, and sprinkle thickly with grated cheese. Set in a quick oven until lightly browned.

MACARONI WITH TOMATO SAUCE.

Break the macaroni into pieces not over an inch in length, and stew in hot water until tender. Drain dry,

heap in a hot dish, and pour over it a sauce made of a cupful of stewed tomatoes and half a cupful of stock or gravy, well seasoned and thickened with a teaspoonful of butter mixed with as much flour. Sprinkle grated cheese thickly over the top.

STUFFED POTATOES.

Select fine, large potatoes and bake until tender. Cut off the ends, scoop out the contents and work soft with butter, hot milk, pepper, salt, and if desired with a little grated cheese. Return the mixture to the skins, mounding it up on the open ends, and with these uppermost, set the potatoes in the oven for five minutes. Eat from the skin.

HASHED BROWN POTATOES.

Chop potatoes rather fine, put a tablespoonful of butter into a frying pan; when hot spread the chopped potatoes over the bottom of the pan to the depth of an inch, pressing down firmly. Dust with salt and pepper. Stand over a slow fire and cook until brown on under side, then roll like an omelet; turn quickly into a heated dish and serve.

SWEET POTATOES (PLANTATION STYLE).

Parboil five medium sized potatoes, peel them, cut in lengthwise slices; lay in a pudding dish, pour over them one-half cup of New Orleans molasses, and bake three-quarters of an hour. When done, put bits of butter on top of the slices and send to table in the pudding dish.

BAKED SQUASH.

Boil and mash the squash, stir in two teaspoonfuls of butter, an egg beaten light, a quarter cupful of milk, and pepper and salt to taste. Fill a buttered pudding dish, cover with bread crumbs and bake brown.

DEVEILED TOMATOES.

Cut fresh tomatoes into thick slices, broil on a fine wire gridiron, and when done lay in a hot dish, and pour over them a sauce made of two tablespoonfuls olive oil or butter heated in a saucepan, with one teaspoonful white sugar, three dashes of black pepper, one-half teaspoonful salt, a scant teaspoonful made mustard, and three tablespoonfuls of vinegar. Boil up once before pouring over the tomatoes.

EGGS.

EGGS À LA CARACAS.

Mix a half pound of shaved dried beef with a cup of the thick part of canned tomato, two tablespoonfuls of grated cheese, and a teaspoonful of onion juice, with salt and pepper. Melt a tablespoonful of butter in a saucepan and add the beef. When well blended and thick stir in four well beaten eggs and cook just long enough to set the eggs.

EGGS À LA NEWBURG.

Boil five eggs ten minutes, throw into cold water, remove the shells and cut into thick slices. Cook together in a saucepan a tablespoonful of butter and one of flour, and when these are blended, add a gill of cream and a gill of milk. Stir to a smooth white sauce, then season to taste with white pepper and salt, and beat in gradually the beaten yolks of two eggs and a wine-glassful of sherry. Serve immediately with the sliced eggs heated in the sauce.

RICE OMELET.

Mix one cup of cold boiled rice and a cup of milk with the yolks of three eggs, an even teaspoonful of salt and a saltspoonful of white pepper; beat the whites of three eggs to a stiff froth, quickly and lightly mix them with the other ingredients, pour the omelet into a hot pan containing a tablespoonful of butter, and bake until set in a hot oven.

SPANISH OMELET.

Fry six slices of bacon crisp, then chop in bits. Peel

and chop two tomatoes and eight mushrooms and mix with the bacon. Return to the fat in which the bacon was fried, and add a large onion minced fine. Stir over the fire for ten minutes taking care that it does not scorch. Have ready eight eggs beaten, add to them salt and pepper to taste, and six teaspoonfuls of milk. Turn the eggs into a pan in which a bit of butter has been melted, and cook over the fire until the omelet is nearly set. Pour the chopped mixture quickly over the omelet, fold and slip on to a hot platter. Serve at once.

FROTHED EGGS.

Separate the eggs carefully without breaking the yolks; beat the whites until they are very stiff. Then pour them into custard cups, making a place in the center to hold the yolks. Slip one yolk carefully into each cup, stand them in a pan of boiling water and cook in the oven for about two minutes. Dust them with salt and pepper, put a small piece of butter in each one and serve immediately.

EGG TIMBALES.

Six eggs, one-half cup milk, four tablespoonfuls grated cheese, pepper and salt to taste, pinch of soda in milk. Beat the eggs very light, add the milk, soda, pepper and salt, and last of all the cheese. Pour into small buttered patty pans, set these in a pan of boiling water, and bake in the oven until the egg is firm. Turn out on a flat dish, stick a piece of parsley in each, and pour drawn butter around them. Eat very hot.

SALADS.

CHERRY SALAD.

Remove the seeds from one can white cherries and insert filberts. Put on lettuce leaves and serve with the following dressing.

Dressing.—Three eggs, or five yolks, one-half cup vinegar, one tablespoonful sugar, one tablespoonful butter, one scant teaspoonful mustard, one scant teaspoonful salt. Heat vinegar in double boiler, beat eggs very light, add all the other ingredients except salt, pour into the hot vinegar and cook until it thickens, then add salt. When cold, thin with cherry juice and whipped cream.

CHICKEN SALAD.

Cut cold boiled chicken into dice about half an inch square rejecting all skin. Wash and cut the white part of celery into small pieces and throw them into cold water until wanted. To every pint of chicken allow two-thirds of a pint of celery and a cup and a half of mayonnaise dressing. Make a French dressing of one-third as much vinegar as oil, and one-half teaspoonful of salt and one-quarter teaspoonful of black pepper to each tablespoonful of vinegar, sufficient to moisten the mixed chicken and celery, and stand aside several hours. When ready to serve, mix with the mayonnaise and garnish with olives and white celery tips.

MAYONNAISE DRESSING.

Put in a deep bowl an even teaspoonful salt, one-quarter saltspoonful pepper, a dash of cayenne, the yolk of an egg, and if you like it, a half teaspoonful of mustard; mix these to a cream, then add salad oil drop by drop, stirring constantly until very thick; then stir in very gradually vinegar or lemon juice, until the mayonnaise is again liquid; oil should then be added as before, and more vinegar when it thickens, until the desired quantity is made, the proportion being preserved of three times as much oil as vinegar. The yolks of three eggs will make a quart of dressing. In case the dressing should curdle, begin anew at once with the yolk of an egg in another plate, and after stirring it well, add by teaspoonfuls the curdled mayonnaise, stirring all the time, and then finish by adding more oil.

Mayonnaise for vegetable salads may be made very delicate by adding very stiff whipped cream just before adding to the salad.

OYSTER SALAD.

Cook one quart oysters in their own liquor until edges curl, drain the liquor off; while the oysters are hot, put over them one tablespoonful salad oil and two tablespoonfuls vinegar. When cold, add one pint celery chopped, and serve with lettuce and mayonnaise dressing. This will serve twelve people.

BARROW TOMATO SALAD.

Peel large ripe tomatoes, cut in thick slices, each slice being highly seasoned with salt and pepper, and arrange in salad bowl. Just before serving, pour over them a wineglass of sherry.

TOMATO JELLY.

Boil a can of tomatoes twenty minutes with one bay leaf, a sprig of parsley, and half a small onion, then strain through a sieve. Return the liquid to a kettle and add two tablespoonfuls of tarragon vinegar, half a box of gelatine which has been softened in a little cold water, and add salt to taste. Stir until gelatine is dissolved, but do not boil. Turn into a mould, and when it is firm, turn on to a bed of crisp lettuce and pour over it a mayonnaise dressing.

VEGETABLE SALAD.

Boil eight medium sized potatoes, let them cool, then cut into dice. Drain two cans French peas and two cans French beans, cut one bunch celery very fine, season with salt and pepper. One hour before serving, mix the salad with mayonnaise dressing. When ready for use place on lettuce leaves, and put a spoonful of mayonnaise on each portion. This will serve twenty people.

LETTUCE SALAD DRESSING.

One teaspoonful salt, two teaspoonfuls pulverized sugar, dash of cayenne pepper, one tablespoonful tarragon vinegar, two tablespoonfuls olive oil. Mix salt, sugar, and pepper, and dissolve in vinegar, add oil and stir thor-

oughly. This quantity is ample for one large head or two small ones. This dressing is excellent when grape fruit is used with the lettuce, and for watercresses.

BOILED SALAD DRESSING.

Beat three eggs well, add six tablespoonfuls of cream or milk, six of vinegar, three of melted butter, one teaspoonful of mixed mustard or one-quarter spoonful of dry mustard, level teaspoonful of sugar, same of salt, dash of cayenne. Cook in double boiler, let come to a boil, remove instantly. When cold, pour over cold slaw, salad or sandwiches.

DRESSING FOR COLD SLAW.

One cup of vinegar, three tablespoonfuls of sugar, one teaspoonful of salt, two tablespoonfuls of corn starch, butter size of an egg, three-quarters cup of cream or milk, one egg, pinch of cayenne pepper. Heat the vinegar, beat the other ingredients together except the cream, add the vinegar, and lastly the cream.

HOT SLAW.

One small head cabbage cut fine, one-half pint sour cream, one teacupful weak vinegar, two eggs, two tablespoonfuls sugar, butter size walnut, two even tablepoonfuls flour, salt and pepper to taste. Put butter and cabbage in a skillet, sprinkle with flour, salt and pepper, and stir until cabbage wilts. Beat eggs, pour in cream and vinegar, add to cabbage. Stir until the consistency of hick cream.

BREAD.

BAKING POWDER.

One pound cream of tartar, one-half pound soda, one cup flour; sift all together four times.

NEW ENGLAND BROWN BREAD.

To two cups of corn meal and one cup of flour, add two cups of sour milk, one-half cup of molasses, one heaped teaspoonful of soda and one of salt. Steam two hours, browning in a moderate oven.

BOSTON BROWN BREAD.

One and a half cups corn meal, one and a half cups graham flour, one-half cup wheat flour, one cup raisins, one cup molasses, two cups sour milk or water, one teaspoonful soda. Put in covered tin and steam four hours.

MARYLAND BISCUIT.

Three pints flour, one-half cupful lard, one teaspoonful baking powder, one teaspoonful salt. Add salt to flour, rub in lard thoroughly. Moisten with milk enough to make a very stiff dough. Beat thirty minutes. Bake in a very hot oven twenty minutes.

SOUTHERN SPOON BREAD.

Boil one pint milk, into which stir one teacupful corn meal, and let stand a few minutes. Then add

butter the size of an egg, two eggs well beaten, salt, and two teaspoonfuls baking powder. Bake twenty or twenty-five minutes and serve immediately.

CORN MEAL GEMS.

Three eggs, two cups milk, three tablespoonfuls butter, two cups corn meal, one cup flour, two teaspoonfuls baking powder, saltspoonful salt. Work the butter and milk into the meal, then add the other materials, the flour last. Have your gem pans very hot, and bake half an hour in a hot oven.

GRAHAM BREAD.

Four cups of graham flour, two and a half cups sour milk or butter milk, one-half cup molasses, two teaspoonfuls soda and a little salt; put in pan, let stand three-quarters of an hour, then bake three-quarters of an hour.

GRAHAM MUFFINS.

Into and a bowl put one a half pints of graham flour, one-half cupful sugar, one teaspoonful salt. Mix thoroughly half a pint of flour, one teaspoonful of saleratus and two teaspoonfuls of cream of tarter, and sift into the graham flour. Mix all thoroughly while dry, and add two well beaten eggs and one pint of milk. Fill muffin pans about two-thirds full and bake in a quick oven.

MONTGOMERY COUNTY POTATO ROLLS.

Two cups hot mashed potatoes, one cup shortening, two cups milk, one-half cup sugar, one teaspoonful salt, three eggs, one yeast cake, and about three quarts flour. Mix together the hot potatoes, lard, and sugar with *one* cup of milk, add the salt and the dissolved yeast cake with a little flour. Set away to rise. When light, add the eggs well beaten, and the other cup of milk. Add flour enough to make a soft dough, let rise till very light, roll and cut small, then stand away again till very light, and bake in a hot oven fifteen minutes. They can be made into any preferred shape.

PARKER HOUSE ROLLS.

Scald one pint milk, add one heaping tablespoonful butter and one even teaspoonful salt. Then stand aside until lukewarm. Sift one quart flour into a bowl, mix with it one tablespoonful granulated sugar, and one cake of yeast dissolved in a little warm water. Stir together flour and warm milk, adding more flour as required to make a stiff dough. Cover and let stand over night. In the morning knead thoroughly, then roll out and cut in rounds, then fold together with a bit of butter between. Let rise again until very light, and bake in a quick oven for fifteen minutes.

HOT CROSS BUNS.

Three cups sweet milk, one cup yeast, flour to make

thick batter. Let this sponge stand over night. In the morning add one cup sugar, one-half cup butter, melted, one-half nutmeg, one saltspoonful salt. Knead like biscuit, not too stiff, set to rise five hours; then work in one cup currants washed and dredged with flour, mould in round balls set closely in pan, cut two deep gashes in top in form of a cross, let rise an hour, rub over while hot with beaten egg and sugar, and bake in hot oven.

FRUIT RUSK.

Beat two eggs and two-thirds cupful sugar until light, add a tablespoonful butter, one quart flour, and one-third cupful yeast; mix into a soft dough with milk. When light, knead in one quart more flour. Make into small cakes, cut each one open to half its depth, lay in a long thin strip of citron, then press together; on the top press three or four raisins. Let them rise, and just before baking, brush the tops with a thick syrup made of white sugar and water.

BOSTON TEA CAKES.

Rub one tablespoonful of butter into two cups of flour, sifted, with one-fourth cup of sugar, one level teaspoonful soda, four level teaspoonfuls of cream of tartar, and half a teaspoonful of salt. Break in one egg without beating, and mix with sufficient milk to make a batter. Bake in buttered patty pans about fifteen minutes.

SOUTHERN CORN CAKES.

To one quart of sweet milk add five cupfuls of white corn meal, one teaspoonful of salt, and six well beaten eggs; no baking powder. Batter for corn cakes needs more eggs than other kinds and should be quite thin.

RICE GRIDDLE CAKES.

One cupful of cold boiled rice, mashed well, two eggs, one pint milk, one heaping teaspoonful of baking powder, one-half teaspoonful salt, and flour enough to make a thin batter.

GEORGIA WAFFLES.

Two eggs, one pint flour, one and one-half cupfuls of milk or cream, butter the size of a walnut, and a salt-spoonful salt, to which may be added a scant teaspoonful of baking powder if one wishes to make assurance of lightness doubly sure. Mix the baking powder—if used—and the salt well in the flour by sifting, and rub in the butter. Beat the eggs thoroughly, add to the milk, then to the flour, and beat again until about the consistency of rather thin paste. Have the waffle irons very hot and well greased and bake immediately.

CAKES.

ALMOND CREAM CAKE.

Two cups sugar, half cup butter, four eggs, three cups flour sifted with one teaspoonful baking powder, one cup cold water, juice and grated peel of one lemon. Cream the butter and sugar, add the lemon, the yolks of the eggs beaten well, the water, flour, and the whites beaten to a stiff froth. Beat hard and bake in jelly cake tins.

Filling.—One cup milk, three teaspoonfuls cornstarch, one egg, half cup sugar, half cup almonds, shelled, blanched, and chopped fine, one teaspoonful vanilla. Heat the milk to boiling, thicken with the cornstarch wet in a little cold milk, pour upon the whipped yolk of the egg and sugar, and cook all together for ten minutes. Take from the fire, and when cool, add the flavoring and the almonds. Spread thickly between the layers of cake.

CARAMEL CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one cup cold water. Beat the whites and yolks of the eggs separately, and stir in last one tablespoonful of vanilla, and two teaspoonfuls baking powder. Bake in jelly cake tins.

Filling.—Two and a half cups brown sugar, three-

quarters cup cream, one tablespoonful butter; cook until thick, pour in a dish and whip until cool. Put in two tablespoonfuls vanilla and spread on the cake.

CHOCOLATE CAKE.

One cup butter, two cups powdered sugar, three and a half cups flour, one cup milk, five eggs, the whites of two being reserved for the filling, one and a half teaspoonfuls baking powder. Beat the butter to a cream; add the sugar gradually, then the eggs well beaten, the milk, next the flour, in which the baking powder has been well mixed.

Filling.—Whites of two eggs, one and a half cups powdered sugar, half cake chocolate, one teaspoonful vanilla. Put the chocolate and six tablespoonfuls of the sugar in a saucepan with six spoonfuls of hot water. Stir over the fire until smooth and glossy, then add the stiffly beaten whites and the remainder of the sugar.

COCOANUT CAKE.

Two cups sugar, one cup butter, one cup milk, three cups flour, whites of four eggs beaten stiffly, two teaspoonfuls baking powder.

Filling.—One pound grated cocoanut, whites of two eggs, four tablespoonfuls powdered sugar. Beat the whites until frothy, then add gradually the sugar, and beat until stiff. Spread on each layer of cake with the grated cocoanut sprinkled over the icing. Cover the outside of cake with icing and cocoanut.

CREAM LAYER CAKE.

One cup sugar, one cup milk, two cups flour, butter size of an egg, one whole egg and yolk of another (reserving the white for icing). Flavor with lemon. In one-third of the mixture grate enough chocolate to make it dark; flavor this with vanilla. Bake in jelly cake tins, and place the chocolate cake in the middle layer.

Filling.—Whip half pint thick cream, and add a cupful of rolled walnut meats, and one cup sugar; spread between layers. Beat the white of the egg for frosting on top, over which sift shredded cocoanut. In place of nuts, chopped raisins or figs may be used with the cream filling.

COFFEE CAKE.

Cream three-quarters cup butter, and one and a half cups sugar, add two eggs, two and one-half cups flour and one heaping teaspoonful baking powder. Grate in one nutmeg, and add last one cup strong coffee, beat well and bake in moderate oven.

ENGLISH WALNUT CAKE.

One and a half cups pulverized sugar, half cup butter, three-quarters cup milk, two cups flour, half pound English walnuts cut fine, one large teaspoonful baking powder. Cream butter, and sugar, add milk, flour, nuts, baking powder and whites of four eggs beaten stiff. Bake in three layers.

Icing.—Whites of two eggs, confectioners' sugar enough to beat up stiff, to spread. Stir in the walnuts.

FRUIT CAKE.

Six eggs, five cups sifted flour, one half teaspoonful salt, two pounds seeded raisins, one pound currants, one pound granulated sugar, half pound butter, half pound citron cut fine, half pound figs cut in small pieces, half pound black walnut kernels, three gills brandy, one teaspoonful each of cloves, cinnamon, nutmeg, allspice and baking powder. Cream butter and sugar, beat eggs thoroughly and mix with butter, sugar and salt. Then add half the flour, to which has been added the baking powder, then add the brandy. Have in another bowl the raisins, cinnamon, citron, figs, nuts and spices, mixed with the other half of the dry flour, to prevent fruit from settling to bottom. Then stir all together and bake three hours in a pan lined with oiled paper. This weighs about ten pounds when done.

HASTY JELLY ROLL.

Half cup flour and two even teaspoonfuls of baking powder sifted together. Two eggs beaten light, and added to one-half cup of sugar; one-half teaspoonful of salt. Bake in a long, narrow pan; while hot, spread with jelly and roll.

LEMON CAKE.

Rub to a cream one cup butter and three cups sugar,

stir in yolks of five well beaten eggs. Dissolve one teaspoonful soda in one cup milk. Add milk, juice and grated rind of a lemon, and the whites of five eggs beaten to a stiff froth. Sift in as lightly as possible four cups flour. Bake one-half hour in two long pans.

MINNEHAHA CAKE.

One and a half cupfuls granulated sugar creamed with one-half cupful of butter; three eggs beaten separately, two teaspoonfuls baking powder sifted in two and a half cups flour; three-quarters cupful of cold water. Bake in two layers with a boiled icing between. Add to the filling one cup chopped raisins.

ORANGE CAKE.

One pound pulverized sugar, one-half pound flour, nine eggs, one teaspoonful baking powder, grated rind and juice of one lemon. Beat the eggs separately, very light. Sift baking powder with flour. This makes two cakes of two layers each.

Filling.—Two and a half cups granulated sugar, whites of three eggs. Put one cup boiling water on sugar, and boil until syrup threads. Have ready the grated rind and juice of one orange, and strain through a cloth. Beat whites of eggs very light, pour the boiling syrup over them, beating constantly. Add orange juice last.

RAILROAD CAKE.

One cup sugar, half cup butter, three eggs, small half

cup milk, one and a half cups flour sifted with two small teaspoonfuls baking powder and a pinch of salt. Add one teaspoonful vanilla and a little nutmeg. Place all the ingredients in mixing bowl before you touch them, flour and everything else; then beat the whole mass until creamy and white. Bake about three-quarters of an hour in steady oven.

CLARIBEL'S SPICE CAKE.

Two cupfuls flour, two-thirds cup butter, one heaping cupful sugar, one-half cup milk, two eggs, one teaspoonful soda dissolved in a little boiling water, one pound raisins seeded and chopped, one teaspoonful ground cloves, three teaspoonfuls cinnamon.

SPONGE CAKE.

Eight eggs, three-quarters pound pulverized sugar, half pound flour, rind and juice of a lemon. Beat the yolks of the eggs very light, add the sugar, lemon, and stiffly beaten whites of the eggs; stir in the flour very carefully. Bake in bread pans.

WHITE CAKE.

Half cup butter, one cup sugar, one and a half cups flour, whites of three eggs well beaten, half cup sweet milk, one teaspoonful baking powder. Flavor with vanilla or almond.

SHREWSBURY CAKES.

Three-quarters pound sugar, three-quarters pound

butter, one pound flour, four eggs, one nutmeg, one-half pound dried currants, wine glass brandy. Drop from spoon into pan and bake in quick oven.

SPICED PUFFS.

Beat up the whites of eight eggs, add eight tablespoonfuls powdered sugar, with any spices—mace, cinnamon, or cloves. Drop from the point of a knife in a little towering form upon damp wafer sheets. Bake in a very slow oven.

SOFT GINGERBREAD.

Three-quarters pound butter, two teaspoonfuls brown sugar, five eggs, half cup cream, half teaspoonful soda, four and a half cups flour, two teacupfuls molasses. Beat the butter and sugar to a cream, add the eggs beaten separately. Sift into the flour two tablespoonfuls ginger, one teaspoonful cinnamon, one teaspoonful allspice, and add to the other ingredients. Mix the soda with the cream, pour into the batter, and into the sediment of the soda pour a teaspoonful of vinegar, and add just before the cake is put in the oven.

MOTHER'S JUMBLES.

One and a half pounds flour, one and a quarter pounds granulated sugar, one pound butter, three eggs, one nutmeg, one wineglassful sherry, as much soda as will lie on the point of a breakfast knife, dissolved in a little milk. Cream butter and sugar, add the well

beaten eggs, mix the nutmeg with the flour, lastly the wine, and milk with the soda. Roll out thin and bake in a quick oven.

COOKIES.

One cup of butter, one cup of pulverized sugar, yolks of two eggs, two tablespoonfuls cold water, one and a half cups of flour, a little cinnamon or nutmeg, one tablespoonful brandy or sherry. Beat butter and sugar to a cream, add well beaten yolks and water, then the flour (sifted) and wine. Roll thin and cut with a round cutter. After placing in pan, they may be sprinkled with granulated sugar or chopped nuts.

PEANUT COOKIES.

One and a half cups sugar, three-quarters cup butter, one egg, three tablespoonfuls milk, half teaspoonful salt, one cup chopped peanuts, flour enough to roll.

SUGAR COOKIES.

One cup butter, one and a half cups sugar, two-thirds cup milk, one egg, one-half teaspoonful soda, flour to make batter stiff enough to roll. After rolling very thin, roll with a creased roller and sprinkle with sugar.

HERMITS.

One cup butter, one and a half cups sugar, one cup each of currants and chopped raisins, two eggs, one teaspoonful each of cinnamon, nutmeg, and cloves, a scant half teaspoonful of soda, flour enough to roll out. Bake like cookies.

PIES.

PIE CRUST.

Put the beaten whites of two eggs, a teaspoonful salt, three teaspoonfuls of baking powder, and three-quarters cup of butter into one quart of flour. Moisten with milk using a spoon to mix it.

APPLE CUSTARD PIE.

Stir the juice and grated rind of one-half lemon and one cupful sugar into one cupful stewed and strained apples. One-half teaspoonful grated nutmeg or one teaspoonful cinnamon may take the place of the lemon rind if preferred. Mix one cupful of milk thoroughly with the apple, and then the beaten yolk of an egg. Lastly, stir in the well-whipped white of the egg. This filling will make one pie.

COCOANUT PIE.

One pint milk, one tablespoonful cornstarch; cook until thickened. When cooled a little, add one cup grated cocoanut and three tablespoonfuls sugar. Stir in the beaten whites of three eggs. This makes a large deep pie. Bake crust before putting in the mixture, then return to the oven until the whites of the eggs are thoroughly cooked.

CREAM PEACH PIE.

Line a pie plate with pastry and fill with halved peaches pared and stoned. Sprinkle thickly with sugar, and lay over all an upper crust, buttering the edge where it touches the lower layer of pastry. Bake quickly.

While it is still hot, lift the crust and pour a cream into it made of a cup of milk, the whipped whites of two eggs, a tablespoonful of sugar, and a small teaspoonful of cornstarch. This should have been cooked three minutes, the milk being heated first in a double boiler, and the other ingredients added to this. The mixture should be perfectly cold before it is poured into the pie.

LEMON CUSTARD PIE.

Beat the yolks of three eggs; add gradually one cup of sugar; beat well, then add one tablespoonful of cornstarch, the grated rind and juice of one lemon, and one cup of milk. Line a pie plate with pastry, placing an extra strip around the rim, pour in the lemon custard mixture and bake in hot oven. Beat the whites of the eggs to a stiff froth, add three tablespoonfuls powdered sugar, beat until stiff and spread over the pie. Sprinkle with granulated sugar, put back in oven to brown, one minute being sufficient if oven is hot.

MINCE MEAT.

Two pounds cooked beef, one pound suet, two pounds raisins, one-half pound citron, one pound currants, three pounds granulated sugar, one peck apples, one pound candied lemon peel, one teaspoonful each ground cloves, nutmeg, cinnamon, allspice and mace, three teaspoonfuls salt, juice and grated rind of one lemon and one orange, two glasses of any kind of jelly, one pint sherry, one pint brandy.

PUDDINGS.

BLACKBERRY ROLY POLY.

One quart blackberries, two cups milk, four cups flour, two tablespoonfuls butter, two heaping teaspoonfuls baking powder, one-half teaspoonful salt. Make a crust and roll it out about a quarter of an inch thick, and about three times as long as it is wide. Spread the fruit on this and sprinkle it with sugar. Roll up, pinch the ends together, and sew up in a cloth that has first been wrung out in hot water and well floured. Drop into a pot of boiling water and boil hard for an hour and a half. Serve with hard sauce.

BRULEI, OR SWEDISH PUDDING.

Make a custard of one pint milk, one pint cream, four eggs, sugar to taste. When ready to serve, burn sugar and pour over the custard.

CHOCOLATE PUDDING.

Beat until light and thick the yolks of six eggs and a cup of sugar; add in successive order half a teaspoonful vanilla, one-fourth of a pound grated sweet chocolate, one cup almonds chopped fine without blanching, the well beaten whites of six eggs and half a cup sifted bread crumbs in which is mixed a level teaspoonful baking powder. Butter well a pudding form, turn into it the mixture and bake in a moderate oven from thirty

to forty minutes. This can also be boiled in a well buttered pudding mould dusted with bread crumbs. It will require about an hour and a half of steady boiling. Serve with meringue sauce.

DELICATE INDIAN PUDDING.

One quart of milk, four heaping tablespoonfuls of Indian meal, four tablespoonfuls sugar, one heaping tablespoonful butter, three eggs, one teaspoonful salt. Boil the milk in a double boiler; sprinkle the meal into it, stirring all the while. Cook twelve minutes stirring often. Beat together the eggs, salt, sugar, and a half teaspoonful ginger. Stir the butter into the meal and milk; pour this gradually on the egg mixture. Bake slowly one hour.

MARIANNE PUDDING.

Grate two large cupfuls of stale bread crumbs and soften them with a cupful of water; add the grated rind and juice of one orange, two ounces of citron cut in small bits, yolks of three eggs, and sugar enough to sweeten. Butter six small cups, just before putting the puddings in the cups, beat the whites of the eggs to a stiff froth, quickly mix them with bread and fruit and bake slowly for twenty minutes. Serve hot with cream sauce.

ENGLISH PLUM PUDDING.

One pound raisins (soaked in wineglassful brandy if

desired), one pound currants well washed, one pound beef suet chopped very fine with two tablespoonfuls flour, two ounces citron, quarter of a pound blanched almonds sliced, one grated nutmeg, one teaspoonful cinnamon, one-quarter teaspoonful cloves, one teaspoonful salt, rind and juice of one orange and three lemons, one pound brown sugar, and one pound bread crumbs, fine and dry. Mix together, add four eggs well beaten and a wineglassful of brandy and sherry if desired. Add enough milk to moisten. Boil ten hours, but if not used same day, boil again two or three hours. Do not open the mould after the first boiling.

SPONGE PUDDING.

Quarter cup sugar, quarter cup butter, half cup flour, five eggs, one pint boiling milk. Mix sugar and flour wet with a little cold milk, stir into the boiling milk, and cook until it thickens and is smooth ; add the butter, and when well mixed stir it into the beaten yolks of the eggs, then add the whites beaten stiff. Bake in hot oven, the dish standing in a pan of hot water until it is very light, but seems solid. Serve with wine sauce.

PUDDING SAUCES.

CARAMEL SAUCE.

Put a cupful sugar and a tablespoonful water into an iron pan and stir until the syrup is a clear brown tint; then add a coffee-cupful boiling water and stir until well blended. Put in a tablespoonful cornstarch dissolved in a little cold water and boil for a full minute, and when this is melted the sauce is ready for use. For variety, add the juice and grated rind of a lemon, a teaspoonful vanilla or half a nutmeg.

CHOCOLATE SAUCE.

Beat one cup cream until thick, add two tablespoonfuls sugar and a quarter teaspoonful almond extract. Dissolve over hot water two tablespoonfuls grated chocolate, and while soft beat into the cream, a little at a time. This sauce is excellent with frozen puddings or with any of the Bavarian creams.

HOT CHOCOLATE SAUCE.

Boil one-half cupful each of sugar and water in a saucepan five minutes. Let cool, then stir in four ounces Baker's chocolate melted over the teakettle. Add one-half teaspoonful vanilla and keep hot until ready to serve, then add one-half cup cream or milk.

COFFEE SAUCE.

Pour half a pint of boiling hot cream over two tablespoonfuls of fine ground coffee. Cover closely and let stand fifteen minutes, then strain into a saucepan, sweeten, and stir in the yolk of one egg and a scant teaspoonful of cornstarch. Let it come to a boil over a medium fire, and when cold add the beaten whites of two eggs. Chill before serving.

CREAM SAUCE.

Mix together over the fire a tablespoonful each of flour and butter, and when they bubble gradually stir in a cupful each of milk and water, and sweeten to taste; when the sauce boils grate in a little nutmeg. Serve hot.

HARD SAUCE.

One-half cup butter beaten until white, add gradually one cup powdered sugar and beat to a cream. Grate a little nutmeg over the top and set in a cold place until ready to serve.

JELLY SAUCE.

Put half a tumbler of quince jelly into a saucepan, add a tablespoonful lemon juice and four tablespoonfuls water, stir over the fire until the jelly is thoroughly melted. Strain through a fine sieve and use while hot.

LEMON BUTTER.

Three eggs well beaten, one cup sugar, juice of one large or two small lemons. Cook until it becomes clear stirring briskly all the time.

MERINGUE SAUCE.

Boil together half a cup sugar and half a cup water until the mixture forms a soft ball when dropped in cold water, then turn it slowly over the well beaten whites of two eggs. Beat well and flavor with vanilla.

STRAWBERRY SAUCE,

Cream together one coffee-cup sugar and piece of butter size of an egg; add the white of an egg and stir in two cups of mashed strawberries. This is very nice with Cottage pudding.

WHIPPED CREAM SAUCE.

Stir lightly into one pint of whipped cream the stiffly beaten whites of three eggs, two tablespoonfuls pulverized sugar, and a teaspoonful of vanilla or lemon.

*** WINE SAUCE.**

Rub together one tablespoonful butter and one cup powdered sugar, and put into a double boiler. When scalding hot and perfectly smooth, add one gill cooking sherry which has also been heated.

DESSERTS.

STRAWBERRY SHORTCAKE.

For two medium sized cakes use one pound flour, one-quarter pound butter, one pint milk, and two teaspoonfuls baking powder. Sift together the flour, an even teaspoonful of salt, and the baking powder; add the butter, chopping it into the flour with a knife; quickly stir into the flour enough milk to make a dough which can be divided into two cakes. Put them into pie plates and bake in a hot oven about twenty minutes. Tear the shortcakes apart with a fork and spread with butter, then add the strawberries which have been slightly mashed and sweetened, dust the cakes with powdered sugar and serve with plenty of cream.

AMBER CREAM.

Dissolve one-quarter box gelatine in a little cold water. Put one pint of milk in a double boiler, heat to the scalding point, add the gelatine; stir in yolks of three eggs beaten very light with three tablespoonfuls sugar. Cook for a minute stirring constantly. Take off fire and add the whites of three eggs beaten to a stiff froth, flavor with vanilla and turn into a mould. Serve with whipped cream.

JELLIED APPLES.

Peel a lemon, cut in slices and take out the seeds; lay in a shallow tin pan and put a pared and cored apple on each slice; fill the pan half full of water and bake until

the apples are tender. Lift them into a glass dish, and place the pan with the lemons and water on the stove, add half a pound of sugar to each pint of water; boil until it jells, place a slice of lemon on each apple, pour the syrup over them and let them get very cold before serving.

CARAMEL PUDDING.

Beat three eggs until light, and mix with them half a cupful of fine sugar and two coffee-cupfuls of milk. Stir well and add a scant teaspoonful vanilla. Butter four cups, fill each to the depth of an inch with caramel, and divide the above mixture evenly between them. Set the cups in a deep pan of boiling water and bake in a hot oven for forty minutes. If the oven is very hot cover the cups with thick brown paper. Turn the puddings out on individual plates, thus allowing the caramel to escape and serve as a sauce.

Caramel.—Put one tablespoonful granulated sugar in an iron or granite saucepan, stir it over the fire until it melts and begins to burn; then add one tablespoonful boiling water. Let it boil one minute.

CHARLOTTE RUSSE.

One quart cream, one-third box gelatine, half pound pulverized sugar. Soak the gelatine in a teacup of water, then melt it over the fire, dissolve in this the sugar. Boil a vanilla bean in half a teacup of milk;

add to the gelatine and sugar. While these ingredients are being prepared, whip the cream to a stiff froth, and when the gelatine and milk are cool, before they begin to stiffen, strain into the whipped cream and beat until they are thoroughly mixed. Pour into tins lined with lady fingers.

CHOCOLATE BLANC MANGE.

Moisten four tablespoonfuls cornstarch with one-half cupful cold milk ; add slowly one pint hot milk ; cook in a double boiler until smooth and thick ; add four ounces of chocolate melted over hot water, and one-half cupful sugar ; take from the fire and add one teaspoonful vanilla. Pour this while hot into the well beaten whites of three eggs and turn at once into a mould. Serve with soft custard made of the yolks of the eggs, one quart milk and four tablespoonfuls sugar ; flavor with vanilla.

COFFEE BAVARIAN CREAM.

One cup strong coffee, one cup cream, half cup granulated sugar, one-third box Cox's gelatine dissolved in small cup cold water. Put gelatine and sugar into the hot coffee ; when cool add the cream, whipped. Stir carefully until mixed and turn into a mould. Serve with sweetened whipped cream flavored with vanilla or maraschino.

ORANGE PUDDING.

Make a custard of one quart milk, yolks of three eggs and half cup sugar, and flavor with vanilla. Peel, quarter, and cut in small pieces six oranges, being careful to reject all the white inner skin. Sprinkle well with powdered sugar and put into a baking dish. Pour the custard over them, cover the top with a meringue made of the whites of the eggs and three tablespoonfuls of pulverized sugar, and put in hot oven long enough to brown. Put on ice until ready to serve. One-half cup of shredded cocoanut may be added to the oranges if desired.

*** PINEAPPLE CREAM.**

Soak small half box of Cox's gelatine in a cup of water for half an hour. Cook one can pineapple with one cup sugar for ten minutes, stir in the gelatine and strain. When cool, whip a pint of cream stiff, beat lightly into the gelatine and set away to stiffen. Serve very cold.

PRUNES IN JELLY.

Two heaping cups of large prunes; wash them well and put in a saucepan with one pint water; cover the pan and cook slowly one hour. Meanwhile, soak one-half package gelatine with a cup of cold water two hours. When the prunes are cooked, take them out and remove the stones, return fruit to the liquid, add

the soaked gelatine, and when dissolved stir in one cup sugar and the juice of one lemon. Take from the fire and add one cup sherry. When the mixture is cold or begins to thicken, stir it so the fruit will be well mixed and turn the jelly in a mould. Serve with whipped cream or custard.

PRUNE WHIP.

One pound prunes, one cup sugar, five eggs. Cook prunes until soft, run through colander, add sugar and the beaten whites of the eggs. Bake in a pudding dish set in a pan of boiling water twenty minutes. Eat cold with cream, or custard made of the yolks of the eggs.

THE QUEEN OF TRIFLES.

Make a custard of the yolks of four eggs, one quart milk and one large cup sugar. Boil in a double boiler a few minutes and set aside to cool. Beat the whites of the eggs to a stiff froth, and stir them into the custard after it is cold. Lay in a deep glass bowl a layer of macaroons and lady fingers dipped into wine. On this, sprinkle some crystallized cherries and blanched almonds; then repeat the layers until dish is filled, putting a very small portion of custard between each two layers, and pour remainder of custard over the top. Whip a pint of thick cream sweetened and flavored to taste, and put spoonfuls of it over top of dish, adding small cubes of currant or other *red* jelly to garnish. Flavor custard

with vanilla. One half pound malaga and tokay grapes sprinkled between the layers is a delicious addition.

Quantity for above, one-half pound lady fingers, three-quarters pound macaroons, one-half pound candied cherries, one-half pound almonds weighed in shell. This is enough for twelve people.

WHITE CUSTARDS.

Heat a pint and a half of cream or milk. Stir the whites of four eggs until they are mixed, but do not whip them to a froth, and beat the hot cream into them. Sweeten and flavor the custard, put it into cups set in a pan of water, cover them with thick brown paper to prevent their browning and bake in a moderate oven.

MERINGUES.

Whites of four eggs, one cup granulated sugar. The eggs should be fresh and cold. Beat until very light, and *fold in* the sugar. Do not *beat* after adding the sugar, as this will tend to make it spread. It should "stand alone." If you have not a meringue board, use slightly greased white writing paper placed on shallow pans turned upside down. Drop the mixture upon the paper in oval mounds of one tablespoonful each. Bake in a rather cool oven until hard and colored a delicate brown. Watch them very carefully, and when done, remove from the paper with a sharp knife ; gently turn upside down and scoop out all the soft inside. With

the underside still upturned, place in the pans, return to oven for ten or fifteen minutes. Fill with ice cream, or whipped cream sweetened and flavored.

APRICOT SHERBET.

One can apricots, one small pint sugar, one quart water, one pint cream. Cut the apricots in small pieces, or put them through a coarse sieve; add the sugar and water and freeze. When nearly frozen add the cream.

LEMON SHERBET.

One quart milk, juice of four lemons, one pound sugar. Dissolve sugar in lemon juice, add to cold milk and freeze.

*CAFÉ PARFAIT.

One quart thick cream, one gill black coffee, half cup pulverized sugar. Add the coffee and sugar to the cream and whip the whole to a stiff froth. Turn carefully into an ice-cream mould and freeze three hours.

CHOCOLATE CREAM PUDDING.

Boil a quarter pound vanilla chocolate in half a pint milk, whisking it well until it boils; dissolve in it two tablespoonfuls pulverized sugar. Beat a pint and a half cream and three tablespoonfuls sugar to a stiff froth while the chocolate cools. When it is cold mix in one-half the beaten cream and freeze. Line a plain mould with the frozen chocolate (the remainder of the whipped

cream should have been kept on ice); fill up the center of the mould with the cream, cover tight, and pack in salt and ice for three hours.

FROZEN PUDDING.

One quart milk, two tablespoonfuls gelatine, two cups sugar, two eggs, a scant half cupful flour. Soak the gelatine two hours in water enough to cover it, boil the milk, beat the eggs, sugar and flour together, pour the boiling milk over them and add the gelatine. Put this mixture in a farina kettle and cook until it thickens, but do not let it boil. When cold, add one quart cream, half pound candied cherries, half gill sherry, and freeze. This makes three quarts.

MAPLE MOUSSE.

Whip one quart cream. Break yolks of three eggs into a bowl, beat until light, and add gradually one cup maple syrup. When they are well mixed, whip them slowly into the cream. Pour the whole into the freezer can without the dasher, cover, pack in ice and salt, and let stand three hours.

PINEAPPLE SHERBET.

Cook one pint of pineapple in one pint water for fifteen minutes. Strain and add a teaspoonful of gelatine dissolved in a little cold water. Add one cup sugar and the juice of one lemon. Strain again and freeze.

PRESERVES AND PICKLES.

BRANDY PEACHES

For one jar, take eight medium sized cling peaches, half pound sugar, half cup water. Dissolve sugar in water, put in pared peaches and boil until tender. Put peaches in a hot jar, and pour over them one-half pint best white brandy. Fill up with syrup which has been allowed to cool a little. Screw top on jar very securely, wrap in paper and keep in cool place.

SWEET PICKLED DAMSONS.

To seven pounds damsons, allow three pounds sugar, one quart vinegar, one ounce cloves, one ounce cinnamon. Put a layer of fruit to a layer of spices; boil sugar and vinegar together, pour over the fruit while hot—pour off the second day and scald again. The third day put all in together and boil well.

SWEET PICKLED WATERMELON RIND.

To five pounds of melon rind, allow two and a half pounds of sugar and one quart of vinegar. Heat vinegar and sugar to the boiling point and pour over the fruit six times—once on each of six successive days. In the last boiling of the syrup, add half an ounce white ginger root and a few cloves. When the syrup boils, put in the rind and boil ten minutes; then put in jars, pour syrup over it and cover.

CABBAGE PICKLE.

Two gallons cabbage and one peck onions chopped very fine, quarter pound celery seed, one gill salt, five tablespoonfuls mustard, half pound mustard seed, two tablespoonfuls ground pepper, same of allspice, same of cloves, one pound brown sugar, one gallon vinegar. Boil all together until it thickens.

CHILI SAUCE.

Fifty ripe tomatoes, twenty-five onions, twelve green peppers, one bunch celery. Chop fine, and add one gallon vinegar, three cups sugar, one tablespoonful each of allspice, cloves, cinnamon, mace, and two tablespoonfuls salt. Boil two and a half hours.

CHOW-CHOW.

One quart large firm green cucumbers, cut in rather thick slices and these slices cut in half; one quart small cucumber pickles not over two inches in length, one quart white button onions, one quart green tomatoes sliced and cut in pieces. Measure the sliced tomatoes and cucumbers after they are cut up, heap the measure of onions and little cucumbers, and add to the whole one large cauliflower divided into little flowerets, and four large green peppers cut into coarse bits. Lay all these ingredients into a brine made of a cup of salt to one gallon cold water, for twenty-four hours. Then scald in the same brine, and drain them. Make a paste of one

cup flour, six tablespoonfuls ground mustard, one of tumeric, with a little vinegar. Add a cupful of sugar, and enough vinegar to make two quarts in all. Let this mixture boil until it is smooth and thick, stirring all the time to avoid burning. Add the pickles while it is hot, and the chow-chow is done. It is good at once, but better after standing a little while.

GLENBURN CUCUMBER PICKLES.

To one quart gherkins, allow one cup salt, and water to cover. Let stand over night, then drain and wipe dry. Place in jars with layers of onions shredded fine, with three tablespoonfuls each of whole mustard seed, and celery seed. Place pieces of horse radish on top when cans are full. Boil two quarts vinegar with one pound sugar, a little cayenne, and a teaspoonful pulverized alum, pour over pickles while hot and seal the jars. Pickles are ready for use in about four months.

TOMATO CATSUP.

To one bushel tomatoes, allow three-quarters pound salt, two quarts vinegar, one and a half pounds brown sugar, one ounce whole cloves, one ounce cayenne, two small boxes mustard, one ounce celery seed, quarter pound whole black pepper, quarter pound whole allspice. Skin the tomatoes and put all the ingredients into a kettle, and boil four or five hours. Strain through sieve.

SPICED GRAPES.

To seven pounds sweet grapes, allow three pounds sugar, one tablespoonful cinnamon, one of cloves, half teacupful vinegar. Pick grapes from stems, wash and weigh, pop the pulps from the skins, putting them in separate bowls. Cook the pulps until seeds are free, then rub through a sieve; add the skins to the juice and cook until the skins are tender, then add sugar and other ingredients and cook until quite thick. Pour into glasses. This is delicious with meats.

GRAPE JUICE.

Ten pounds Concord grapes weighed after they are picked from stems. Wash, and boil in two quarts water until they burst. Drain but do not squeeze. To four quarts juice, take one pound sugar, boil three minutes, skim and bottle. Seal while hot. This must all be done the same day, as the juice will not keep.

CANDIES.

CHOCOLATE CARAMELS.

Three cups granulated sugar, one-quarter pound chocolate, one cup milk, one tablespoonful butter, one teaspoonful vanilla. Boil sugar, chocolate, milk and butter twenty minutes, remove from stove, add vanilla, and beat until it begins to thicken. Pour into buttered pans and when partly cool cut in squares.

CHOCOLATE CHESTNUTS.

Boil large French chestnuts until tender, but not long enough to fall apart; remove from fire, drain and set aside to cool. Make a rich syrup of sugar and water, adding unsweetened chocolate until colored and flavored to taste. A little vanilla added at the last is an improvement. Dip the nuts into the syrup one by one, and put on oiled paper to harden.

FUDGE.

Two large cups sugar, one small cup milk, piece butter size of a hickory nut, one square chocolate. Cook all together until it balls when dropped into cold water, remove from fire and stir until it begins to harden, then pour in buttered pans. Stir the fudge constantly while cooking.

JERUSALEM CANDY.

One ounce sheet gelatine, one pound sugar, grated rind and juice of one large orange, grated rind and juice of one and a half lemons, one cup chopped nuts. Cover gelatine with half a cup of cold water, let it soak until soft. Add half a cup of water to sugar, and when it comes to a boil, add gelatine and boil twenty minutes. Take from the fire and stir in the nuts and fruit juice. Turn into a pan wet with cold water and set to cool. When hardened cut into cubes and roll in confectioners' XXX sugar, when it will be ready for use.

MAPLE CREAM FUDGE.

One pound maple sugar, half pint cream. Break the sugar in small pieces, add the cream and cook until it balls quickly in cold water. Have one pound pecans picked out in large pieces and spread in buttered tins. Pour the cream over and mark in squares.

PEANUT CANDY.

One cup New Orleans molasses, one cup granulated sugar, one tablespoonful butter, three tablespoonfuls vinegar. Cook all together until it hardens when dropped into cold water, then add five pints peanuts (measured before shelling). Roll out very thin in a hot greased pan and set away to harden.

ORANGE STRAWS.

Take the peel of three oranges and cut with scissors in strips about two inches long and a quarter inch wide. Cover with two quarts water and put over fire to boil gently three hours, changing the water two or three times. Drain through colander, and put the peel in a syrup made of two cups granulated sugar with just enough water to moisten, and let boil until the peel is well candied—about two hours. Put on a platter, dust well with powdered sugar and set away to harden.

CHEESE STRAWS.

Mix one cupful of grated cheese (Parmesan is the best) with one cupful of flour, one-half teaspoonful of salt, a pinch of cayenne pepper. Add enough cream or milk to enable you to roll the paste, cut in strips any desired length, put them in tins and bake in quick oven five or ten minutes.

GLAZED ALMONDS.

Blanch and dry one cup shelled almonds. To one cup sugar, add a half cupful water, and boil about ten minutes; then drop in the almonds, and continue the boiling till the nuts turn a pale yellow, then remove quickly from the fire and stir until the syrup sugars. They are then spread to cool on waxed paper. Serve like salted almonds.

BANANA CUP.

Rub the pulp of three not over-ripe bananas through a fine wire sieve. Add the grated rind of half a large lemon, and the juice of one lemon and one orange; pour over this half a pint of boiling water and put in a cool place for several hours. When quite cold, stir well together, sweeten to taste, add a wine glassful sherry, a siphon of soda water and a large lump of ice.

CHAMPAGNE PUNCH.

Two quart bottles American champagne, three bottles hock, one gill curacoa, one lemon, one orange sliced thin, sweeten to taste. About fifteen minutes before serving, put in a lump of ice, about one or two pounds. This is sufficient for twenty-five people.

GRAPE JUICE CUP.

One pint grape juice, one quart Apollinaris water, juice of four lemons, one bunch fresh mint. Sweeten to taste.

OYSTER COCKTAILS.

Two teaspoonfuls tomato catsup (or one of walnut and one of tomato), one teaspoonful lemon juice, one large pinch salt, one small pinch pepper, five drops of tabasco sauce. This quantity for each glass, in which put five small oysters. Boston brown bread cut thin, buttered and sprinkled with chopped watercress or parsley is a good accompaniment.

ODDS AND ENDS.

A good blackberry cordial for medicinal use is made by mashing the berries and stewing them for a few minutes. When cool, strain through cheese cloth. To every quart of juice, add a half pound of granulated sugar, quarter ounce each of nutmeg, allspice and cinnamon. Boil all together fifteen minutes, and when cool, stir in a half pint of French brandy and seal up in bottles.

When oatmeal gruel is needed in the sick room, use the coarse oatmeal, pound it well, put in a bowl and fill the latter with cold water. Stir the meal, allow it to settle, and pour off the water. Repeat this process three times, the water thus obtained being the gruel. Boil it fifteen minutes, season, strain, and mix with it a teacupful of hot cream. Serve with crisp toast.

Rock and Rye for cough.—Eight ounces rock candy, one ounce pure glycerine, one-half ounce gum arabic, one pint good whisky.

Thick, sour cream may be seasoned with salt and pepper, beaten up a little to make it light, and used as a dressing for lettuce or cabbage.

Soak pieces of brown paper in saltpetre-water and allow them to dry. When there is sickness in the house and you desire to change the air of the sick room, put a piece of the paper in a tin pan, lay a handful of dried lavender flowers upon it and apply a match. The aroma is particularly refreshing. A few drops of oil of

lavender poured in a glass of very hot water will purify the air of a room almost instantly.

Javelle water should always have a place in the laundry. It is made by dissolving one pound of sal-soda in one quart of boiling water. Dissolve one-half pound chloride of lime in two quarts of cold water. Let the mixture settle, pour off the clear liquid. Mix this with the dissolved soda, bottle and keep in a dark place. To remove stains from white goods, dilute the Javelle water with the same quantity of cold water, soak the articles in this over night, then rinse thoroughly in several clear waters, and finally in diluted ammonia water. Javelle water removes almost all stains and all colors, therefore should not be used on colored articles.

A fine carpet cleaner is made by the following formula ;

Three bars Ivory soap (large size), one ounce ammonia, two ounces glycerine, two ounces borax, five gallons water. Boil one gallon water, shave soap very fine and add the other ingredients. Boil the remaining four gallons of water and add last. Let stand over night. Apply to carpet with scrubbing brush and rinse off with cloth and hot water. Do not use carpet or rugs until dry.

ACKNOWLEDGMENT.

The recipes marked with a * are
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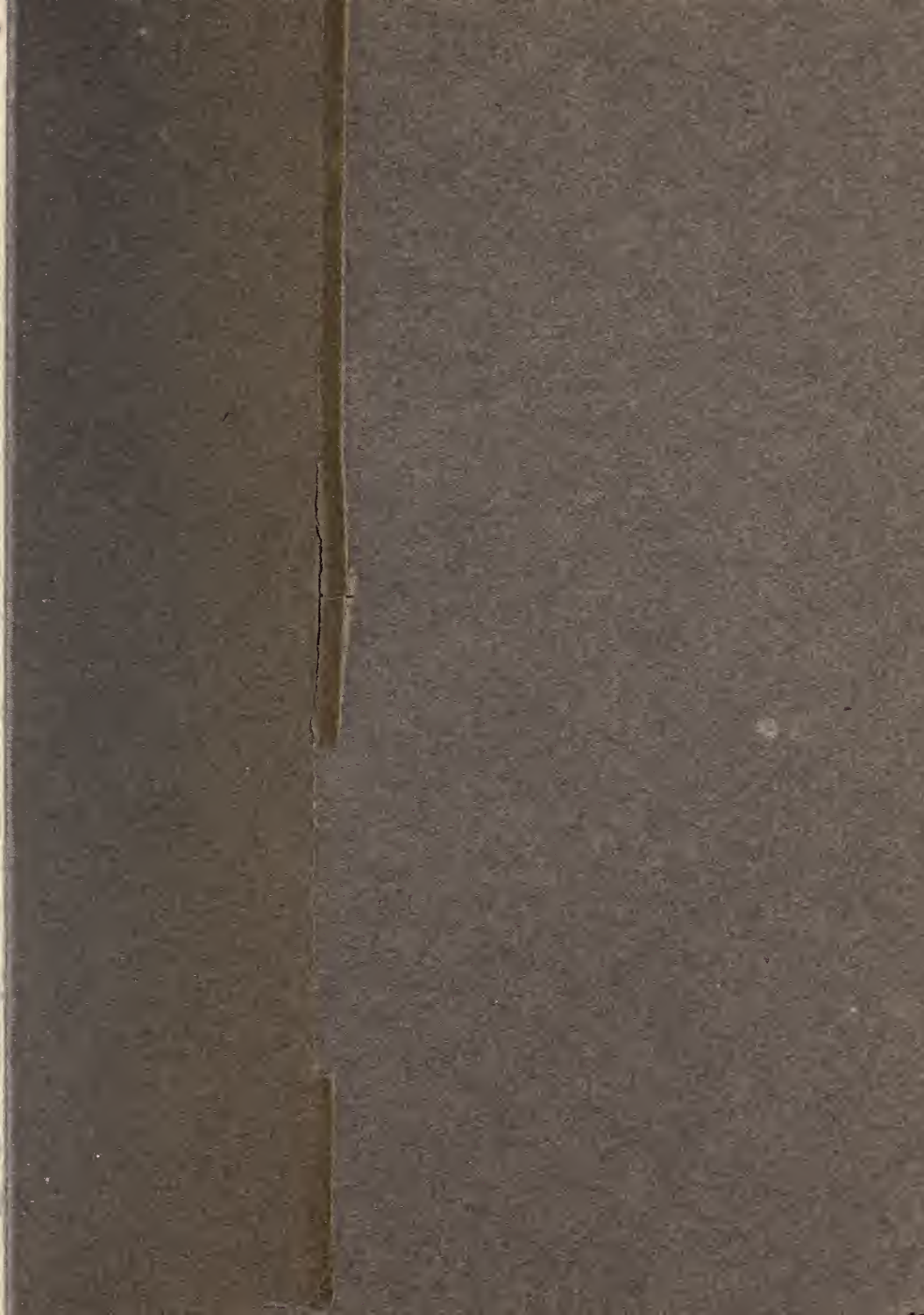
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